

GET Spring READY!

Very Berry Spring Cake

4	large eggs
3/4 cup (200 ml)	sugar
650 g container	Dairyland® vanilla yogurt*
1 tbsp (15 ml)	vanilla
1 1/4 cups (310 ml)	flour
2 cups (500 ml)	fresh or frozen (not thawed) raspberries
1/4 cup (60 ml)	flaked almonds

* Do not use aspartame-sweetened varieties and choose 1 or more % m.f.

Preparation:

In a large bowl, beat eggs and sugar at maximum speed for 5 minutes. Using a whisk, gently stir in yogurt and vanilla.

Sift flour over mixture little by little, whisking to avoid lumps. Delicately fold in berries.

Pour into 9-inch greased, floured spring-form pan. Sprinkle almonds over top.

Bake at 350° F (180° C) until top is evenly golden brown (about 75 to 90 minutes).

Chill, remove form and serve.

Recipe provided by
Dairy Farmers of Canada.

